

# CHEF TRUFFLE TASTING MENU

## SPUNTINI

### MORTADELLA

Warm Mr Cannubi Mortadella + Truffle Bearnise + Chives

*NV Biondelli 'Satén' Franciacorta DOCG, ITA*

## ANTIPASTI

### BURRATA

La Deliza Latticini Burrata + Marmellata Di Pomodoro + Black Truffle

### SANTINI PANE

Lemon & Rosemary Focaccia + Pepe Saya Butter

*2021 Carricante + Catarratto - Cantine Russo 'Luce di Lava', Etna Bianco DOC, ITA*

## PASTA

### RICOTTA CAVATELLI

Wild Mushroom Ragu + Thyme + Parmigiano Crema + Black Truffle

*2022 Cannonau - Antonella Corda, Cannonau di Sardegna DOC, ITA*

## PRINCIPALE

### NEW YORK SIRLOIN

O'Connor Pasture Fed MB2+, Gippsland VIC 300g  
Truffle + Rosemary Butter

Santini House Salad + Baby Gem + Butter Lettuce + Herbs + Shallots + Citrus Vinegar  
Crisp Italian Potatoes + Rosemary + Garlic

*2017 Nebbiolo – Negretti Barolo DOCG, ITA*

## DOLCE

### CHOCOLATE & ORANGE OLIVE OIL CAKE

Hazelnut Gelato + Brown Sugar Crumble +  
Dark Chocolate Ganache + Truffle

*2007 Isole e Olena, Vin Santo del Chianti Classico DOC, ITA*

Chef Tasting Menu \$125  
Optional Wine Pairing \$105

Executive Chef Jake Lynch & Culinary Creative Lead Nic Wood  
Suitable for two to eight guests only.

**SANTINI**